

View as HTML

View as text

Close Preview Window

From: zazu & BOVOLO restaurants and FARM
To: {EMAIL_ADDRESS}
Subject: pinotBOYZ, PORCOFesta, beMINE @ ZAZU & BOVOLO



ZAZU & bovolo

ZAZU restaurant & farm 3535 guerneville road, santa rosa, california, 95401
 707.523.4814 www.zazurestaurant.com

& **BOVOLO** 106 matheson street, healdsburg, california, 95448 707.431.2962

**FESTA del PORCO, the feast of st. anthony, nose to tail supper @ BOVOLO
 saturday and sunday, january 20 & 21, 6:30 pm**

we are celebrating the FEAST of St. ANTHONY the abbot, the patron saint of butcher's, with two nights of family style supper. this feast is traditionally celebrated after st. anthony's birthday on january 17, once the food for the pigs was gone and those intended for breeding had been selected, the remaining pigs were salted & cured or served on the feast table! john couldn't be more excited to share every part of the pig with you - nose to tail!

BLACK PIG SALUMI, pickled yellow raisins

~

HOG'S HEAD SOUP, w/ farro & kale

~

FRISEE, belly "croutons", poached farm egg

~

COTECCHINO, sausage of warm spices poached in prosecco, w/ lentils

~

PANNETONE BREAD PUDDING, red wine chocolate sauce

w/ **bottomless glasses** of our *cincin* wines and **no corkage!**

\$65 per person, not including gratuity or tax
CALL 707.431.2962 to reserve your spot.

pinot BOYZ & a wine GAL dinner @ ZAZU on SUNDAY, JANUARY 28, 6:30...
 a dinner w/ **DAVIS FAMILY vineyards, HOLDREDGE winery, KOSTA BROWNE winery, and ZIGGY the wine gal!**

ANTIPASTO SAMPLER w/ BLACK PIG SALUMI

Kosta Browne ROSE of Pinot Noir, 2006

~

ARTIC CHAR GRAVLAX w/ ginger confetti, coconut milk, and a squeeze of lime

Davis Family's GUSTO Sauvignon Blanc, Marlborough, New Zealand, 2005

~

DUCK, DUCK, GOOSE

LIBERTY DUCK BREAST w/ sweet & sour cherries & shiso leaf
 LIBERTY DUCK TERRINE on hazelnut toast w/ holdredge schiopettino jelly
 goose leg confit SHEPHARD'S PIE w/ truffled mashed potato

davis family pinot noir, RRV, 2004
holdredge winery, pinot noir, RRV, 2005
kosta browne winery pinot noir, kanzler, 2004

~

bruleed local apple w/ davis family's
APPLE-ATION DUTTON RANCH APPLE BRANDY SABAYON

\$90 per person not including gratuity or tax
707.523.4814 to reserve your table

BRING YOUR SWEETHEART to ZAZU's BE MINE dinner
wednesday, february 14, 2007

CHOICE OF:

RUBY RED SALAD ~ treviso, blood oranges, pomegranate molasses vinaigrette & ricotta salata

seared **FOIE GRAS** w/ a yeasted waffle & passion fruit syrup

1/2 dozen **HOG ISLAND OYSTERS**
 on the half shell w/ spicy cucumber sambal

~

CHOICE OF:

"LOVE BIRDS" ~ a pair of quail
w/ sour cherry mole and grit rellenos

lemongrass skewered **DIVER SCALLOPS & ENORMOUS PRAWNS** w/ coconut ginger
broth & red garnet yams

"GNUDI" ~ ricotta and spinach dumplings w/ roasted trumpet royale & enoki
mushrooms, mache & white truffle butter

~

CHOICE OF:

RED VELVET CAKE w/ rose water cream cheese frosting

SCHARFFEN BERGER CHOCOLATE FONDUE w/ satsumas, pineapple, strawberries, &
ginger shortbread

\$65 per person not including beverages, gratuity, or tax
call 707.523.4814 to reserve your table

ZAZU gives over 1% of it's sales to local nonprofits. here are some of the 2006
nonprofits. THANK YOU for your good works for our community!

Mark West School District, The Salvation Army, Meals on Wheels, Nonsuch School,
Roseland School District, V foundation, Southwest Community Health Center,
Live Oak Preschool, Sonoma Country Day School, North Coast Grown,
Community Child Care Council, School Garden Network, 4H, CASA,
Apple Blossom School, Valley of the Moon Children's Home, Council on Aging,
Senior Advocacy Services, American Heart Association,
Child or Parent Emergency Services, Child Assault Prevention Program,
Kinship Initiative Network of Services, Russian River Wine Growers,
WCC House, Listening for Change, The Living Room,
Sebastopol Center for the Arts, Sebastopol Ballet Company,
Torkelson Journalism Scholarship, Les Dames d'Escoffier,
Russian River Valley Foundation, Sisters of Perpetual Indulgence,
Monte Rio Park & Recreation, Stewards of the Coast and Redwoods,
and Guerneville Chamber of Commerce and more...

JUST for YOU

zazu's slow cooked Collard Greens

serves 6

tis the season! our collards in the garden are almost ready!

1 gallon chicken stock or water
1 ham hock
2 large bunches collard greens (about 3 lbs), washed
2 tablespoons olive oil
2 teaspoons chopped garlic
1 teaspoon chili flakes, or more to taste
2 tablespoons apple cider vinegar, or to taste

1 cup canned peeled tomatoes and their juice

To make ham stock, put the chicken stock or water in a large pot and bring it to and simmer. Add the ham hock and simmer, about an hour. Remove the ham hock and pick all the meat from the bone. Chop the meat into bite size pieces and reserve. (Discard the bone.) Meanwhile, remove the collard green stems and roughly chop the greens. Set aside. In another large pot, heat the olive oil over medium-high heat. Add the garlic and chili flakes and sauté about 1 minute. Add the ham stock, chopped meat, collard greens, and vinegar. Squeeze the tomatoes up with your hands and add them to the pot. Simmer for about 1 1/2 hours, adjusting the heat to a simmer, until the greens are very tender. Season to taste with salt and add more vinegar and chili flakes if desired. Serves 6.



To unsubscribe, click on: [Unsubscribe](#)

zazu restaurant & farm
3535 guerneville road
santa rosa, california 95401
usa
707.523.4814

and

bovolo
106 matheson street
healdsburg, california 95448
707.431.2962

